

GM  
BONATO \* \* \* HOTEL  
*Business & Family hotel*



...  
**IN THE BEGINNING  
WAS A BARN**  
...

**S**ince time out of mind, there used to be a large farm in the place where the Bonato Hotel is located now. People say that there was an Old Slavonic fortress towering on the nearby hill which was gradually transformed into a farm No. 1. We do not know exactly when it happened as the local chronicle established in 1730 is missing. Numbering individual homes was introduced as from 1777. The land around the fortress was then further divided for the farmer's children which resulted in establishing two new farms (No. 2 and No. 3) closer to the spa. The original name of the place was "Viska". The farm included vast agricultural lands on the right side of the creek and part of the wood that stretched towards the hill of Dobrošov. A steep hill where just grass could be harvested was named "Brabenečník" but people shortened the long name to "Brabák". To the right of "Brabák", a vast forested area called "Montace" and owned by the municipality was situated.

Family history research showed that the original owner of farm No. 2 was Václav Mykšíček in 1777. Shortly after 1777, the farm was owned by Hejzlar. The family came from Silesia, moved to the village of Babí and one of its descendants lived in farm No. 27 at the upper end of the village. It was probably him, who bought farm No. 2 for his son Antonín. Several generations of the Hejzlar family then lived at the farm and some of them became important figures. Antonín Hejzlar born in 1826, for example, was the mayor and is said to have been shot dead by the Prussians at the beginning of the 1866 War as he refused to betray the position of the Austrian troops. The aforementioned had a son, Ladislav, and he had also a son, Albert, who, however, married into the mill.

It was great responsibility to operate a mill at that time and that was the reason why the mill would be rented out to tenants to prevent the farm from decline. Nýč, Kuřátko and others were just some of them. Another owner's descendant, Zdeněk Hejzlar, did not work as a miller or as a farmer long.

In 1948, with the onset of the communist regime, the mill was nationalized and shortly after that a Unified Farmers' Cooperative was established in Běloves and the farm was used as a cowshed. In 1969, the cowshed was destroyed by fire and never rebuilt. The residential section that stayed intact was then used as an accommodation facility but later it was pulled down as it had been in a state of dilapidation.

The farm was located near the so-called "Březovská" road which led from the village of Březová (formerly in the German territory, now in Poland) via Smrčina, past the quarry and the spa building to Náchod. This country road was used every day by people from the villages of Březová, Česká Čermná and Borová working in textile factories in Náchod. Crossing the border was tolerated at that time. According to information transmitted by word of mouth, the nearby house No. 65 (by the way, even this house once belonged to one of the Hejzlar's descendants) served as an auxiliary customs house and as a pub in the past. In 1938, when the line of defensive fortresses along the German border was constructed, when mobilization was ordered and barricades built, one barricade was built just in front of this farm building on the small bridge over the creek because the Germans were expected to use all possible access roads to attack Czechoslovakia. The "Březovská" road was well maintained at that time. During the 2nd World War, the road was still used (even for horse-drawn vehicles) but special permits issued by the Germans were necessary. In 1945, the territory of Březová fell to Poland, the border was closed and the road was only used as an access road to the quarry to agricultural lands and to the spa.

*Cold  
Appetizers*

**BUFFALO MOZZARELLA**

*with Fresh Tomatoes,  
Basil and Extra Virgin Oil*

...  
145,-Kč

**GRATED TORCHON**

*of Foie Gras,  
Pear and Cardamon*

...  
219,-Kč

**BEEF CARPACCIO**

*with Pesto from Dried Tomatoes  
Sprinkled with Grated Parmesan Cheese*

...  
139,-Kč

**ITALIAN CAPONATA**

*Served on Bruschetta  
with Pine Nuts*

...  
149,-Kč



*Torchon  
Shavings of Foie Gras*

*Carpaccio  
Chilled and cured beef (sirloin)  
cut to very thin slices*

*Soups*

**DAILY MENU  
OF SOUPS**

*broth ... 45,-Kč*

*cream ... 65,-Kč*

*Hot  
Appetizers*

**CRISPY PORK EARS**

*Fried Mushrooms Served with Garlic,  
Lettuce and Dijon Vinaigrette*

...  
119,-Kč

**GRILLED GOAT  
CHEESE WRAPPED**

*in Tyrolean Bacon and Served  
on Fresh Lettuce*

...  
110,-Kč

**ITALIAN BRUSCHETTA**

*with Prosciutto  
and Olive Tapenade*

...  
129,-Kč



*There is no love sincerer than the love of food.  
G. B. Slow*

## Fish

### GRILLED NORWEGIAN SALMON STEAK

*served with Herb Butter*

...  
249,-Kč

### NORWEGIAN SALMON STEAK

*served with Green-pea Purée*

...  
259,-Kč

### STEAK OF NORWEGIAN SALMON

*served with Salad from  
Spring Onions and Radishes*

...  
259,-Kč

### BAKED ZANDER WITH MUSSELS

*Served in Tomato Sauce  
with Italian Bread*

...  
349,-Kč

## Main Courses

### CZECH TRADITIONAL MEAT MIXTURE

*Served with Home-made Potato Pancakes*

...  
229,-Kč

### GENUINE STEAK TARTARE

*served with Five Toasts*

...  
299,-Kč

### CZECH TRADITIONAL CUTLETS GRATINATED

*with Home-made Barbecue-style Sauce*

...  
259,-Kč



*After a good dinner one can forgive anybody, even one's own relatives.*

*Oscar Wilde*

**HOME MADE  
ITALIAN GNOCCHI**

*Served with Mushrooms, Cherry  
Tomatoes and Parmesan Cheese*

...  
219,-Kč

**BEEF CHEEKS  
COOKED WITH BALSAMICO**

*Served with the Beluga  
Lentils & Potato Purée*

...  
289,-Kč

**"SOUS-VIDE"  
PORK NECK**

*Served on Potato Cream  
with Mushrooms and Spinach Chips*  
(Served on Potato Cream with Mushrooms  
and Spinach Chips)

...  
279,-Kč

**ROASTED ROLLS  
OF PORK TENDERLOIN**

*with the Tuscan vegetable  
ragout garnished with bacon chips*

...  
220,-Kč

**"ROSSINI" STEAK**

*Beef steak with Foie Gras*

...  
549,-Kč

**ROASTED PORK  
TENDERLOIN**

*until Pink Served with Potato  
Scones & Delicious Onion Jam*

...  
229,-Kč

**OCTOPUS GRILLED  
WITH ROSEMARY**

*Served with Chickpea Purée*

...  
399,-Kč



*"Confiting" = a method of meat treatment which lies in its slow thermal treatment. The word is from French which indicates that this is a French way of meat treatment which, however, does not serve for preservation.*

*Today, "confited" means "marinated in salt and various herbs and stewed slowly (up to a couple of hours) in its natural juice and fat". "Confiting" is most often used when preparing duck or goose and even pork.*

*"There is no love sincerer than the love of food."  
G. B. Shaw*

*Steaks  
in Breadcrumbs*

**FRIED STEAK  
OF PORK**  
*in Breadcrumbs  
Mashed Potatoes*

...  
200g / 178,-Kč

**FRIED CHICKEN FILLET**  
*in Breadcrumbs Served  
with Potatoe Purée*

...  
200g / 159,-Kč

*Children's  
Dishes*

**FRIED CHICKEN FILLET**  
*in Breadcrumbs Served  
with Mashed Potatoe Purée*

...  
100g / 120,-Kč

**PASTA  
WITH TOMATO SAUCE**

...  
129,-Kč

*Czech Traditional  
Dishes  
Newly Prepared*



**LAMB KNEE  
SLOW-STEWED**  
*with Marjoram Served  
with Cream Beans, Truffle Oil  
and Gratinated Potatoes*

...  
399,-Kč



**FATBACK CONFITED**  
*with Green-pea Purée  
and Crispy Bacon*

...  
289,-Kč

# Main Courses

## **SLOW-ROASTED NECK**

*Served with Bacon Purée  
and Red-beet Sauce*

...  
299,-Kč

## **CHICKEN BREAST STUFFED WITH TAPENADE**

*from Dried Tomatoes and Olives  
Decorated with Basil Foam*

...  
219,-Kč



## **ROASTED PORK TENDERLOIN**

*until Pink and Served on Saffron  
Risotto with Demi-Glase Sauce*

...  
269,-Kč

## **GRILLED NECK SERVED with Crispy Vegetables**

...  
219,-Kč

## **ROLLS OF PORK TENDERLOIN with Cabbage and Shallot Sauce**

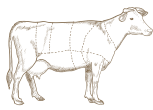
...  
219,-Kč

*Tapenade is a Provençal dish consisting of puréed or finely chopped olives, capers, anchovies and olive oil. Its name comes from the Provençal word for capers, tapenas. It is a popular food not only in the south of France where it is generally eaten as a starter spread on bread but also along the whole South European coast.*

*Olive-based tapenades with anchovies and/or vinegar are documented in ancient Roman cook-books dating back thousands of years before the appearance of the French word tapenade, or indeed the French language itself.*

from the  
grill

Dear Customers, your steak will be medium done unless you have a special wish.



## STEAK OF BEEF SIRLOIN

*Grilled in Italian Bacon Served with Slightly Smoked Paprika Purée*

...

200g / 399,-Kč

*Served with Green Pepper Sauce*

...

329,-Kč/200g 449,-Kč/300g 549,-Kč/400g

*Served with Mushroom Sauce*

...

329,-Kč/200g 449,-Kč/300g 549,-Kč/400g



## CHICKEN STEAK ROASTED WITH BUTTER

*Served with Warm Salad of Zucchini and Tomatoes*

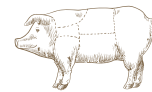
...

199,-Kč

*and Herbs Served with Grilled Vegetables*

...

199,-Kč



## GRILLED PORK NECK

*Served with Shallots Confited in Porto Wine*

...

219,-Kč

*Served with Onion Jam and Crème fraîche*

...

219,-Kč

## PORK TENDERLOIN ROASTED UNTIL PINK

*Served with Mushroom Ragout*

...

229,-Kč

*Served with Green Pepper Sauce*

...

229,-Kč



## Small Salads

### HAND-PICKED LETTUCE

*with Honey Dressing  
and Cherry Tomatoes*

...  
89,-Kč

### FRESH VEGETABLE SALAD

*with Feta Cheese and Olives*

...  
129,-Kč

*Try our home-made Gragnano pasta  
made from extra hard flour*

### SPAGHETTI GRAGNANO

*con il salmone*

*Spaghetti with Pieces of Salmon  
with Lemon Sauce*

...  
249,-Kč

### SPAGHETTI GRAGNANO

*Aglio olio e peperoncino*

*Spaghetti with Chilli Peppers Fried  
with Olive Oil Served  
with Garlic and Chives*

...  
175,-Kč

### SPAGHETTI GRAGNANO CON RAGU DI CONIGLIO E VERDURE SOTTILI

*Spaghetti with Fine Rabbit  
Ragout and Vegetables*

...  
199,-Kč

## Large Salads

### HAND-PICKED LETTUCE WITH CAESAR DRESSING

*and Grilled Chicken Meat*

...  
169,-Kč

### HAND-PICKED LETTUCE WITH CRISPY CIABATTA

*Tomatoes and Chicken Meat*

...  
169,-Kč

### SALAD WITH MARINATED SALMON

*Hand-picked Lettuce  
and Fresh Vegetables*

...  
179,-Kč

## Pasta Vegetarian Dishes

### SPAGHETTI GRAGNANO CON COZZE E POMODORO

*Spaghetti with Mussels  
and Tomato Sauce*

...  
229,-Kč

### POTATO GNOCCHI

*with Chicken Meat  
and Creamy Spinach*

...  
175,-Kč

### DEEP FRIED GOUDA CHEESE

*Decorated with Vegetables*

...  
155,-Kč

## Side Dishes

### HOMEMADE FRENCH FRIES

...  
45,-Kč

### BOILED POTATOES *with Chive Butter*

...  
45,-Kč

### POTATOES FRIED *with Olive Oil with spinach and Dried Tomatoes*

...  
55,-Kč

### POTATOES AU GRATIN *with Cream and Herbs*

...  
65,-Kč

### MASHED POTATOES *with Spring Onions*

...  
49,-Kč

### "MCCAINE" *Spicy Potato Slices*

...  
49,-Kč

### POTATOE PURÉE

...  
49,-Kč

### HOMEMADE POTATO PANCAKES

...  
49,-Kč

### HOMEMADE GNOCCHI *& Mushrooms Served with Cherry Tomatoes and Basil*

89,-Kč

### GRILLED VEGETABLES

...  
69,-Kč

### JASMINE RICE

...  
40,-Kč

### BAKED BAGUETTE *& Herb Butter*

...  
45,-Kč



*The discovery of a new dish does more for human happiness than the discovery of a new star  
( Brillant )*

## *Sauces and dressings*

<i>Tartar Sauce</i>	... 30,-Kč
<i>Ketchup</i>	... 30,-Kč
<i>Tzatziki</i>	... 40,-Kč
<i>Home-made BBQ Sauce</i>	... 40,-Kč

## *Desserts*

*Pancake Stuffed with Home-made Purée of Baked Apples*  
89,-Kč

*Hot raspberries with vanilla ice cream*  
79,-Kč

*Fried ice cream*  
75,-Kč

*Home-made orange Crème brûlée*  
89,-Kč

*Kinder sundae*  
(2 scoops of ice cream, whipped cream, chocolate egg with a gift)  
79,-Kč

*Ice cream with fresh seasonal fruit*  
89,-Kč

*“Ferrero Rocher” Ice cream sundae*  
89,-Kč

*Chocolate fudge with raspberry coulis (right 70% chocolate)*  
89,-Kč

*Dessert per daily offer*